

Lunch Party Menu

\$25.00 per person plus 6% tax

Gratuity not included

Menu includes soda, tea, coffee, bread and olive oil

Antipasti

served family style

choose two of the following

Arancini crispy risotto stuffed with ragu Bolognese

Mozzarella in Carozza house made mozzarella cheese sandwiched in crusty Italian bread
and lightly fried, pomodoro sauce, basil pesto

Polpetti Nonna's recipe, pork and veal meatballs, pomodoro sauce

Misto Olive mixed marinated olives, lemon zest

Bruschetta tomatoes, garlic, fresh basil, olive oil, crostini

Polenta Fritti crispy polenta, prosciutto, pecorino cream sauce

Calamari Fritti fried calamari, basil oil, tomato pesto +\$2pp

Antipasti Misti assortment of cured meats and cheeses, marinated vegetables +\$4pp

Contorni

served family style

choose two of the following

Roasted Potatoes

Spinach, roasted garlic

Rigatoni pomodoro

Seasonal roasted vegetables

Sauteed green beans

Risotto

Secondi

served a la carte

choose three of the following

Spaghetti alla Carbonara pancetta, cream, egg, black pepper

Farfalle prosciutto, ricotta, tomato cream sauce

Rigatoni alla Bolognese braised pork and veal ragu, onions, carrots, tomato, pecorino

Insalata di Pollo grilled chicken breast, boston lettuce, polenta croutons,
caesar vinaigrette

Risotto Stagione seasonal risotto preparation

Melanzane focaccia crusted eggplant, pomodoro sauce,
mozzarella & ricotta cheeses

Pollo Limone sautéed chicken medallions, lemon, capers

Pollo alla Milanese breaded chicken cutlet, baby arugula, lemon

Salmon Arrosto roasted fillet of salmon, basil oil

Margherita pizzetta grilled flatbread pizza, fresh mozzarella, pomodoro sauce, basil oil

Dolci

Served family style

Seasonal selection of house made desserts